

**CIHM
Microfiche
Series
(Monographs)**

**ICMH
Collection de
microfiches
(monographies)**



Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques

© 1996

L'exemplaire filmé fut reproduit grâce à la générosité de:

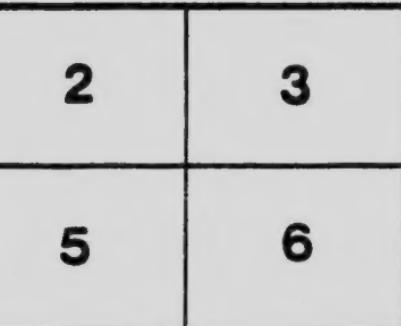
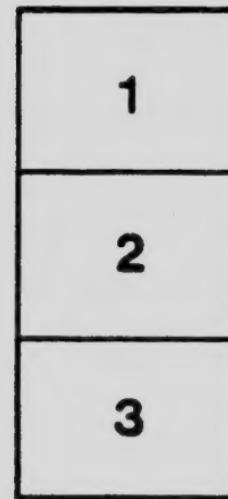
Bibliothèque nationale du Canada

Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de chaque microfiche, selon le cas: le symbole → signifie "A SUIVRE", le symbole ▽ signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.



TO THE HOUSEWIFE:—If you have already received one of these circulars
please give this to your neighbor

CIRCULAR No. 37.

OCTOBER, 1916.

MANITOBA AGRICULTURAL COLLEGE

~~RECEIVED~~
Hints for the housewife on

Buying Dressed Poultry

By M. C. HERNER, B.S.A.
Professor of Poultry Husbandry, Manitoba Agricultural College,
Winnipeg, Manitoba.

SUMMARY

- 1—Some poultry now marketed is diseased and unfit for food.
- 2—The best protection available to the consumer lies in buying all dressed poultry undrawn and with heads and feet still attached to the carcass. This is because many diseases show themselves only in the head and internal organs.
- 3—When stored, the progress of decomposition is much more rapid in drawn than undrawn poultry, provided the latter have been properly starved before killing.
- 4—Dressed poultry should be killed by bleeding and sticking and be dry plucked.

If all poultry sold were free from disease, there would be no need to protect the buying public; but we know that some of it now marketed is diseased. The greatest protection to the consumer lies in buying all dressed poultry undrawn, and in being able to recognize on a carcass a few of the simple symptoms of disease. To enable the housewife to determine whether the poultry she buys is free from disease, is the purpose of this circular. In addition, we wish to point out a few other advantages the consumer will have in buying poultry undrawn.

Not only do we advocate the selling and buying of poultry undrawn; but we also recommend leaving the head and feet on the carcass. This will further enable the consumer to judge of the health, condition and quality of the fowl.

To many housewives the buying of undrawn poultry gives rise to serious objections. One of the objections is on account of the nature of the work involved in drawing a chicken, fowl, duck, goose or turkey. This, to-

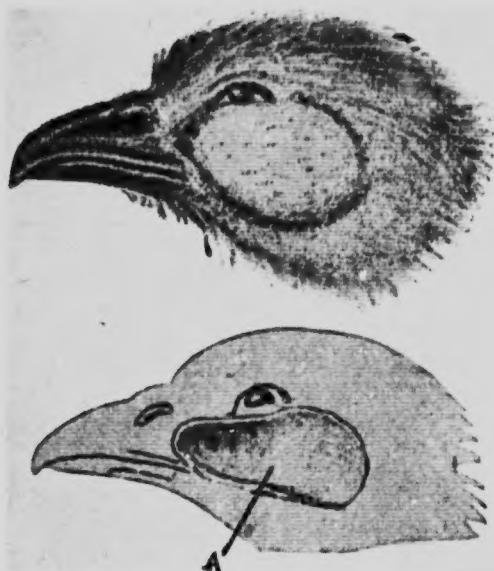


Fig. 1.—Showing Roup Trouble. The lower figure shows the maxillo-ocular sinus, or cavity. The upper figure shows the swelling of the head which results through this cavity filling with cheesy pus in a case of Roup.



Fig. 3.—Liver of Fowl affected with Tuberculosis.



Fig. 2.—Head of a bird with Diphtheritic Roup affecting the mouth and tongue. A, B, C, and D, false membranes.



Fig. 4.—Showing condition of Liver in "Blackhead."

gether with the lack of experience that most housewives have in the art of drawing poultry, form perhaps the chief objections. Drawing poultry is not the most pleasant or agreeable task for any housewife to undertake. Nothing in regard to dressed poultry appeals to the ordinary housewife like having her fowl ready for table use. She remains in blissful ignorance as to where it came from, and whether it was diseased or healthy before being killed and marketed. There is no guarantee there that it is fit for human food; and none is asked for. The main consideration is to buy it ready for table use. In no other food product is there such laxity and indifference as to the wholesomeness of the product. In the buying of all other meats the consuming public is protected by a system of government inspection as to disease or other defects that might endanger human lives; but in the buying of dressed poultry there is no protection whatever.

In the selling and buying of dressed poultry the chief consideration should be to get the product to the consumer in the best shape possible. Being a perishable product, advantage must be taken of all factors that tend to improve the keeping qualities. If all poultry were consumed immediately after being killed, this would be a minor consideration, but so much goes into cold storage that anything that may add to the keeping qualities is highly important.

Poultry that are sold undrawn, with heads and feet on the carcasses, have no raw surface exposed anywhere; the carcasses are intact and will keep far better than the drawn poultry having heads and feet removed. The rate of decomposition in drawn poultry is far greater than in the undrawn, provided the fowls have been properly starved before killing. Of course, dressed poultry is a perishable product, and will keep only a limited length of time under ordinary store conditions; but, placed under the same conditions, the keeping qualities of undrawn poultry will always be far superior to that of drawn poultry.

Detection of Diseases

By leaving the head on the carcass, the housewife has a good opportunity of detecting such diseases as roup and chicken pox, which are very common in poultry.

Roup—Roup, in some form or other (Figures 1 and 2) affects almost every farm flock at some time during the year. It can be detected by swellings around the eyes, lumps on the jaws and offensive odor from the mouth. Any of these is a symptom of roup, and a carcass showing any of them is diseased and not fit for human food.

Chicken Pox—Small ulcers and scabby growth with pus sacs underneath covering the face and comb is known as chicken pox. The head is the only part of the carcass affected with these two diseases. The carcass may otherwise be in the best of condition, and yet have roup or chicken pox. In cutting off the head, all trace of both Roup and Chicken Pox can be removed.

Tuberculosis—This disease, which is very common in fowl, shows in the liver, (Figure 3) and by buying the carcass undrawn the housewife will be able to detect the presence of this disease. Small white spots will be found on the liver. These may vary in size from a mere pin point to one half inch in diameter. These may also appear on the intestines. In the early stages of the disease the fowl may be in the best of condition, but as the disease advances the fowl will grow thinner. By drawing, all trace of the disease can be removed.

Blackhead—which is a very common disease in turkeys, (Figure 4) may be detected by the presence of large white ulcers on the liver. Here again, similar conditions prevail, as in the case of tubercular fowls.

From these facts we know that the housewife, when she buys a drawn fowl, has no guarantee whatever that it is free from disease. The best and only guarantee or certificate of health she can possibly get, is that of buying poultry undrawn with head on the carcass.

Age and Quality

By the feet on the carcass she can tell the age and quality of the fowl. In roasters, the size and pliability of the spur indicate the age, and in fowl the open condition of the scales on the legs are indications of age. Quality can be determined by the fineness of bone and the smoothness of scales on the legs.

Best Methods of Killing and Dressing

If dressed poultry is to reach the consumer in the best condition, it should be killed by "bleeding and sticking." This method of killing will properly draw out all the blood, and the carcass will look better and keep better than where killing has been done by simple dislocation of the neck. By the latter method the blood congeals in the dislocated portion of the neck and discolors it right down to the shoulders. This spoils the appearance of the carcass, and also injures the keeping quality.

Poultry should be dry plucked. The old method of scalding renders the carcass unsightly. It will not keep so well nor be of as good quality and flavor as though dry plucked.

All the factors mentioned in this circular should guide the housewife to make the right selection when buying table poultry. By asking her dealer for poultry prepared in the manner herein recommended, she will indirectly aid in improving and developing the dressed poultry trade as a whole.

ACKNOWLEDGEMENT.—Grateful acknowledgement for the privilege of reproducing the illustrations shown herewith is accorded the Maine Agricultural Experiment Station.



